

REV-01
BFST/13/18

2023/06

B.Sc. FOOD SCIENCE & TECHNOLOGY
SECOND SEMESTER
TECHNOLOGY OF FRUITS AND VEGETABLE PROCESSING
BFST-201

SET
A

[USE OMR SHEET FOR OBJECTIVE PART]

Duration: 3 hrs.

Full Marks: 70

(Objective)

Time: 30 mins.

Marks: 20

Choose the correct answer from the following:

1 × 20 = 20

- As per FSSAI, fruits Squash should contain minimum:
 - 15% fruit juice
 - 25% fruit juice
 - 35% fruit juice
 - 45% fruit juice
- Sauerkraut is the:
 - Fermented product
 - Dairy products
 - Fruit juice
 - Meat products
- The sparkling, clear sweetened fruit juice is:
 - RTS
 - Squash
 - Puree
 - Cordial
- Which of the following fruits is climacteric?
 - Grapes
 - Citrus
 - Banana
 - Orange
- In controlled atmospheric storage:
 - CO₂ is used
 - H₂ is used
 - O₂ is used
 - All of the above
- Jelly is..... food product.
 - Solid
 - Liquid
 - Semi Solid
 - Syrup
- Invert sugar in fruit jam should not be more than:
 - 40%
 - 50%
 - 60%
 - 70%
- Iron and copper equipments should not be used in the preparation of:
 - Chutney
 - Sauce
 - Ketchup
 - All of the above
- Potato is the rich source of:
 - Fat
 - Starch
 - Vitamin
 - Minerals
- Sweetened Juice contains the..... percent juice.
 - 85%
 - 20%
 - 25%
 - 45%

11. Premature setting of Jelly is caused by:
 - a. Low TSS
 - b. High TSS
 - c. Low Acidity
 - d. Low Pectin
12. MAP of fruits and vegetables prevent the building up of the following:
 - a. Sugar
 - b. Protein
 - c. CO₂ & Ethylene
 - d. None
13. Fruit and vegetables are important sources of minerals and certain vitamins, especially:
 - a. Vitamin-A
 - b. Vitamin-C
 - c. Vitamin-K
 - d. Both a & b
14. Rich source of protein is:
 - a. Banana
 - b. Almond
 - c. Mango
 - d. Cashew nut
15. Which of the following is not a major factor for commercial ripening?
 - a. Temperature Control
 - b. Water Availability
 - c. RH Control
 - d. Ethylene Gas
16. Which of the following is not true with respect to changes during fruit ripening?
 - a. Change in colour
 - b. Flesh softening
 - c. Decreased sweetness
 - d. Formation of aroma volatiles
17. Pineapple is a good source of:
 - a. Chlorophyll
 - b. Lycopene
 - c. Bromelin
 - d. Anthocyanin
18. Which of the following is/are the class 1 preservative?
 - a. Sodium benzoate
 - b. Sugar
 - c. Sorbic acid
 - d. All of the above
19. Which chemical preservative is added to tomato sauce to extend the shelf life?
 - a. Sodium benzoate
 - b. Calcium propionate
 - c. Tocopherol
 - d. All of the above
20. As per FSSAI, which of the following products should have 65% TSS?
 - a. Jam
 - b. Tomato puree
 - c. Fruit drinks
 - d. Tomato ketchup

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(Descriptive)

Time : 2 hr. 30 mins.

Marks : 50

[Answer question no.1 & any four (4) from the rest]

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| 1. What are the Principles of preservation? Discuss about the methods used for preservation of Fruit & Vegetable in your vicinity. | 2+8=10 |
| 2. Give a detailed account on the following:
a) Fruits Ripening changes
b) Maturity indices | 5+5=10 |
| 3. What are Post Harvest losses? Discuss about the post harvest handling of fruits and vegetables. | 2+8=10 |
| 4. Write a note on Scope of fruit and vegetable preservation in India. | 10 |
| 5. Define unfermented fruits beverages. Give flow-sheet for processing of Apple juice, Jam and Squash. | 2+8=10 |
| 6. Draw the flow sheet for processing of any four tomato products. | 10 |
| 7. Explain the post harvest preparatory operations of fruits and vegetables. | 10 |
| 8. Discuss about any four Postharvest treatments for fruits and vegetables. | 10 |

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